



Intellectual Property Center, 28 Upper McKinley Rd.
 McKinley Hill Town Center, Fort Bonifacio, Taguig City 1634 Philippines
 Tel. No. 238-6300 Website: <http://www.ipophil.gov.ph> e-mail: mail@ipophil.gov.ph

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[19]	INTELLECTUAL PROPERTY PHILIPPINES		
[12]	UTILITY MODEL PUBLICATION		
[21]	Application Number:	2/2013/000513	Document Code: U1
[22]	Date Filed:	23/10/2013	
[54]	Title:	A PORTABLE MODULAR BUILDING STRUCTURE	
[71]	Applicant(s):	MACINDO, Rene Palacio [PH]	
[72]	Maker(s):	MACINDO, Rene Palacio[PH]	
[73]	Assignee(s):		
[74]	Attorney / Agent:		
[30]	Priority Data:	NONE	
[51]	International Class 8:	E 04B 1/342, 1/348	
[57]	Abstract:	<p>The utility model disclosed the portable modular building structure a frame module is a rectangular body made of structural steel comprising a plurality of columns with shackle holes for lifting, said columns which supports the connections of upper beams and lower beams, a combination of fiber concrete and plywood as flooring connected to lower beams and the tack welded installation of metal frame casing for plywood walls, flooring and ceiling. The funnel roof sheet is connected to the upper beams by pressing the angle with polyethylene rubber.</p>	
	Representative Drawing(s):		
	Relevant docs:		



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[19]	INTELLECTUAL PROPERTY PHILIPPINES		
[12]	UTILITY MODEL PUBLICATION		
[21]	Application Number:	2/2016/000197	Document Code: U1
[22]	Date Filed:	13/04/2016	
[54]	Title:	FISH SOLAR DEHYDRATOR	
[71]	Applicant(s):	ESMERALDA, Aileen B. [PH]	
[72]	Maker(s):	AILEEN B. ESMERALDA[PH]	
[73]	Assignee(s):		
[74]	Attorney / Agent:		
[30]	Priority Data:	NONE	
[51]	International Class 8:	A 23B 4/03, F 26B 25/06, 3/28	
[57]	Abstract:	<p>The fish solar dehydrator comprising: a support base, a plurality of ball caster provided to said base, a first layer wood case secured to the top portion of said base, said first layer wood case having a pair of apertures and wire mesh provided at the opposing sides thereof, a plurality of black stones secured inside of said first layer case, a second layer case mounted on top of said first layer case, a pair of trays removably mounted on said second layer case, an insulator foam attached inside the second layer case, a cover provided with handle removably mounted on top of said second layer case.</p>	
	Representative Drawing(s):	<p style="text-align: center;">Fig. 1</p>	
	Relevant docs:		



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[19]	INTELLECTUAL PROPERTY PHILIPPINES		
[12]	UTILITY MODEL PUBLICATION		
[21]	Application Number:	2/2016/000454	Document Code: U1
[22]	Date Filed:	12/07/2016	
[54]	Title:	AN OXYGEN SUPPRESSION DEVICE	
[71]	Applicant(s):	UNIVERSITY OF SAN JOSE-RECOLETOS [PH]	
[72]	Maker(s):	TAMPUS, Brillmont L.[PH]: GARCIA, May Flor C.[PH]: PARAS, Angelica Concept R.[PH]: HUGO, Ralph Lawrence O.[PH]: REGASAJO, Richard N.[PH]	
[73]	Assignee(s):		
[74]	Attorney / Agent:	SUSADA, JESSE S.	
[30]	Priority Data:	NONE	
[51]	International Class 8:	F 21V 17/00, 35/00	
[57]	Abstract:	<p>The present utility model relates to an oxygen suppression device capable of mechanically extinguishing fire through oxygen suppression. The device when placed on a lighted candle will prevent fire due to accidental fall. The device comprises a closing means which may be triggered by fall of the device to the ground or may also be actuated when a lighted candle becomes too short. The sudden snap of the closing means to the hollow section of the device where the flame is located, causes oxygen suppression therefore extinguishing the flame and preventing fire caused by candle being left out burning.</p>	
	Representative Drawing(s):		
	Relevant docs:		



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[19]	INTELLECTUAL PROPERTY PHILIPPINES		
[12]	UTILITY MODEL PUBLICATION		
[21]	Application Number:	2/2016/000503	Document Code: U1
[22]	Date Filed:	29/07/2016	
[54]	Title:	PROCESS OF PRODUCING DIPPING SAUCE FROM GREEN MANGO (Mangifera indica Linn)	
[71]	Applicant(s):	Sultan Kudarat State University [PH]	
[72]	Maker(s):	MANONDOG, Alicia L.[PH]	
[73]	Assignee(s):		
[74]	Attorney / Agent:	MARY LYNN G. MAGBANUA	
[30]	Priority Data:	NONE	
[51]	International Class 8:	A 23L 1/212, 1/22, 1/221, 1/222, 1/29, 1/30	
[57]	Abstract:	<p>The present utility model relates to the process of producing a nutritious dipping sauce from immature thinned-out mangoes, that are otherwise wasted, into flavorful accompaniment of side dish, condiment, dipping sauce for fried meat, vegetable salad mix, barbecue, adobo recipes and food topping to enhance flavor. It further relates to investigate the physico-chemical properties of the immature mango as raw material, in determining product specification, sensory qualities, shelf life analysis and economic value of the product in terms of ROI. The experiment was carried out following the steps: a) selected, washed, peeled, sliced thinly, blended into puree and set aside in clean glass containers while preparing the other ingredients used in performing the experiment; b) combine the diced onions, carrots, red pepper, garlic and tomatoes and blended together in a fruit blender; c) mixed the blended ingredients with pureed mango and simmer for 10 minutes. d) In another bowl, dissolve salt, sugar, MSG, Fish sauce and vinegar and heat the combined ingredients in moderate fire for 5 minutes, e) combine garlic, ginger.; f) Add nutmeg, ginger powder, laurel and Tabasco Sauce while continuously cooking under moderate fire. g) add dissolved corn starch to the mixture while stirring continuously until viscosity is slightly sticky h) Pour while still hot in a sterile preserving battle and allow to cool at room temperature. I) Aged for 30 days. Stored and Labelled.</p>	
	Representative Drawing(s):		
	Relevant docs:		



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[19]	INTELLECTUAL PROPERTY PHILIPPINES		
[12]	UTILITY MODEL PUBLICATION		
[21]	Application Number:	2/2016/000661	Document Code: U1
[22]	Date Filed:	02/09/2016	
[54]	Title:	HIGHLIGHTED COLOR POINT OF IMPACT TARGET BOARD	
[71]	Applicant(s):	DE GUZMAN, LUISITO [PH]	
[72]	Maker(s):	DE GUZMAN, Luisito P.[PH]	
[73]	Assignee(s):		
[74]	Attorney / Agent:		
[30]	Priority Data:	NONE	
[51]	International Class 8:	F 41J 1/00, 1/10	
[57]	Abstract:	<p>A target board comprising: a box board having an acrylic printed layer, a gloss plastic lamination attached to the acrylic printed layer, a mixture of acrylic and latex printed layer painted on the plastic lamination, a flat black enamel printed layer painted on the mixture of acrylic and latex printed layer, a bull's eye having a plurality of concentric circles printed on the flat black enamel printed layer, and a plurality of self-adhesive tapes attached at the rear portion of the box board.</p>	
Representative Drawing(s):			
Relevant docs:			



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[19]	INTELLECTUAL PROPERTY PHILIPPINES		
[12]	UTILITY MODEL PUBLICATION		
[21]	Application Number:	2/2016/000854	Document Code: U1
[22]	Date Filed:	11/11/2016	
[54]	Title:	HAIR GEL CONTAINER	
[71]	Applicant(s):	MANDOM PHILIPPINES CORPORATION [PH] and ALKUINO, Cristobal J., Jr. [PH]	
[72]	Maker(s):	ALKUINO, Cristobal J., Jr.[PH]	
[73]	Assignee(s):		
[74]	Attorney / Agent:	ALKUINO, Cristobal J., Jr.	
[30]	Priority Data:	NONE	
[51]	International Class 8:	B 65D 21/02, 39/08, 43/02, 43/08, B 67B 3/00, 3/20	
[57]	Abstract:	A hair gel container comprising a container body and a cover member screwably mounted on said container body is disclosed. The cover member having its circumferential skirt provided with equidistantly spaced undulations adapted for convenient gripping of the cover even the hands of the user is slippery due to the gel.	
	Representative Drawing(s):		
	Relevant docs:		